

Minnesota Oktoberfest

*As featured by Rep. Michele Bachmann in the
Minnesota Congressional Delegation Hot Dish Competition 2011*

Ingredients:

1 tablespoon butter
12 oz. venison brats, cut into 2-inch chunks (venison acquired in Minnesota is preferred)
1 ¼ cups chicken broth, divided
2 teaspoons dried dill, divided
¼ teaspoon freshly ground black pepper
1 medium yellow onion, chopped
1 pound fresh button mushrooms, quartered
3 tablespoons sour cream
3 tablespoons German mustard
32 oz. sauerkraut (sauerkraut made in Minnesota is preferred)
8 oz. cooked egg noodles

Melt butter in a large pot over medium-high heat. Add brats and cook until browned, about 5 minutes. Add ¼ broth, 1 teaspoon dill, pepper and onion and cook until onions are softened and golden, 6-8 minutes. Reduce heat to medium, add mushrooms and cook until they've released their juices, about 5 minutes more. In a small bowl, whisk together remaining 1 cup broth, sour cream and mustard. Add to pot, along with sauerkraut; bring to a boil. Reduce heat to medium and simmer until fragrant and thickened, about 10 minutes more. Sprinkle with remaining dill and serve over hot egg noodles.

Recipe adapted from Whole Foods Market.